

Claims

1. A batter mix for use in the coating of food products characterised in that it comprises 0.5-10% dry weight, preferably 1.5-8% dry weight starch alkenyl succinate and 20-98% dry weight, preferably 25-80% dry weight bleached and/or oxidised starch.
2. A mix according to claim 1 wherein the starch alkenyl succinate is starch octenyl succinate.
3. A mix according to claim 1 or claim 2 wherein the starch alkenyl succinate is starch sodium octenyl succinate.
4. A mix according to any one of the preceding claims wherein the starch alkenyl succinate is derived from a starch selected from potato starch, maize starch, wheat starch, rice starch, tapioca starch and a mixture of two or more thereof.
5. A mix according to any one of the preceding claims wherein the starch alkenyl succinate is derived from a waxy starch.
6. A mix according to any one of the preceding claims wherein the starch alkenyl succinate is stabilised.
7. A mix according to any proceeding claim wherein the bleached and/or oxidised starch is derived from maize starch, wheat starch and mixtures thereof.
8. A mix according to any one of the preceding claims comprising a further starchy material selected from: flour, native starch, modified starch and mixtures thereof.
9. A mix according to one of the preceding claims further comprising water or a water-miscible liquid in a weight ratio of 0.5:1 to 1:1.5 with respect to the total starch content of the mix.

10. Use of a mix according to any one of the preceding claims in the preparation of a batter for coating food products.

11. A process for the production of a batter for coating food products including the step of mixing:

- 0.5-10% dry weight, preferably 1.5-10% dry weight starch alkenyl succinate;
- 20-98% dry weight, preferably 25-80% dry weight bleached and/or oxidised starch;
- water or a water-miscible liquid; and
- optionally, on or more other starchy materials and/or one or more additives.

12. A process according to claim 11 wherein the one or more other starchy materials are selected from one or more native starches, one or more modified starches, one or more flours and mixtures thereof.

13. A batter produced according to the method of claim 11 or claim 12.

14. Use of a batter according to claim 13 for coating food products.

15. Use according to claim 14 wherein the food products are selected from: meat, poultry, fish, seafood, vegetable, potato, fruit, cheese and vegetarian products and mixtures thereof.

16. A method of preparing a batter-coated food product comprising coating a food product with a batter according to claim 13.

17. A method according to claim 16 wherein the food product is pre- or part-cooked before being coated.

18. A method according to claim 16 or claim 17 wherein the coated product is fried or par-fried and/or frozen.

19. A food product prepared according to the method of any one of claims 16-18.

20. A meat product coated with a batter comprising starch alkenyl succinate and bleached and/or oxidised starch.